



RAFFLES  
BALI

# RUMARI

Dinner

A la Minute

06:00 PM - 10:30 PM

*Perched on the highest point of the resort, Rumari means the house of the sun and the full moon, a place of true celestial beauty right on the cusp of Jimbaran Bay. Rumari's fine dining enthusiasts will be immersed in a setting that is nothing short of spectacular at any time of day or night on a gastronomy experience that will be among the best in the island.*

*Encompassing the equally unique passion and savoir-faire, we are proud to announce that Rumari at Raffles Bali is appointed as the newest Krug Ambassade, the first ever in Indonesia and one amongst the selected few exclusive venues in the world. Led by Executive Chef Gaetan Biesuz, the restaurant presents Indonesian finest dishes in contemporary style.*

*Upon sunset, there is no better place than Rumari to take in the beauty of Bali. The hilltop restaurant offers an unimpeded view of the sun's colorful descent into the hills of Jimbaran, a vista that our well travelled connoisseurs can admire at leisure on the terrace while enjoying an exclusive selections of premium Krug Champagne or Wine library.*

*Inspired by the authenticity of each heritage dish of Indonesian cuisine combined with the bountiful produces, our talented culinary team revisit and create a tribute of these favourites with more finesse, elegance while preserving the distinct aroma and genuine flavour. Bespoke selections of signature Indonesian Rumari 2.0 menu are crafted in contemporary style, while preserving the authentic flavours of each unique creations. Our Rumari team put their passion in our culinary journey by using only the freshest ingredients from the resort's own organic garden and from local fishermen and farmers, composing authentic Indonesian dishes with a contemporary twist.*

*Rumari's tribute to the best of Indonesia's rich culinary heritage extends beyond its dishes. Finished predominantly with handsome teak and framed by lush foliage, the restaurant's design is intentionally restrained and unadulterated. Bespoke furniture is complemented by antique pieces, traditional Indonesian vases, master paintings and works by local artists. From the specialties being served to the simplicity of the design and the genuine warmth and welcome provided by Rumari's colleagues, everything here combines to provide a true immersion in the unique flavours, colours and ambience of Bali.*

*"Homage to farmer, producer with who we will not be able to showcase the beautiful variety of locally grown fresh ingredients. Trough are interpretation of Indonesian flavour, authenticity is the key"*

Gaetan Biesuz

Executive Chef

For reservations, please contact  
Rumari WA +62 811 382 095 59 or e-mail to [dining.bali@raffles.com](mailto:dining.bali@raffles.com)

# Our Team

## **Gaetan Biesuz, Executive Chef**

*Born and raised in France, Executive Chef Gaetan Biesuz learned his passion for cooking from his grandmother, a professional chef. As soon as he left school, he followed in her footsteps, training in his hometown of Lyon at bistros and brasseries – one of which was awarded two Michelin stars.*

*His love of travel came at a later stage, when he joined the culinary team of a luxury hotel group and discovered the world while working at restaurants in the United States, Dubai, Thailand, Malaysia and eventually, Indonesia.*

*South East Asia and the incredible diversity of its people, cultures and cuisines soon captivated Gaetan, and he spent his last decade learning how to present the region's exotic ingredients and flavours using the western techniques of his upbringing. Today, this fascinating duality is the inspiration behind the menu at Rumari. Gaetan maintains his creativity with regular visits to Bali's vibrant markets and local restaurants, and is passionate about making every dish a memorable gastronomic experience.*

## **Agung Rai, Chef De Cuisine**

*Born and raised in Bali Indonesia, Chef de Cuisine Agung Rai started his inspirational culinary journey in Ubud, majoring Food and Beverage product, graduating as Chef back in the early 2009's. His wish to return to Bali came true when he found his new home at Raffles Bali, His hotelier career started in Ubud working for a five star luxury establishment and several other local independent Hotel and Restaurant Brands.*

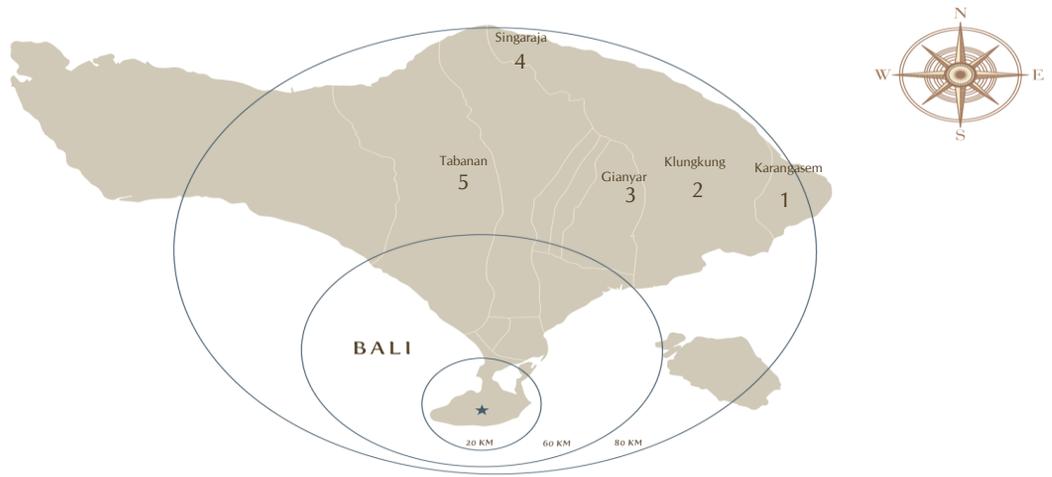
*Chef Agung had the once in a lifetime opportunity to represent the five star luxury establishment as a task force in Osaka, Japan, where he got fascinated by the overseas experience. His passion for fine dining and understanding of western and local flavours became his trademark. He was recognized as one of the rising stars, he was selected for a position in one of the most prestigious international hotel chain establishing a new ultra luxury resort in Bali in early 2014. When the opportunity arise for a promotion abroad Chef Agung moved to Osaka, Japan following his passion for delivering unique dining experiences.*

*His wish to return to Bali came true when he found his new home at Raffles Bali, to complement his passion for local flavours and products with the connection to the spiritual Balinese cultural roots, served in a mesmerizing and elegant venue. Agung finds his inspiration in sharing his vast knowledge and culinary art with all of our well-travelled connoisseurs, providing a sense of wellbeing and enriching memories that will last a lifetime.*

## **Amanda, Rumari Manager**

*Amanda is the epitome of Balinese hospitality. Her genuine smile and thoughtful gestures will welcome each Rumari's patron with ease. Born and raised in Bali, Amanda started her career journey at the travel industry after her graduation from Tourism Academy. She then explore her potentials by joining one of the most prominent international cruise liner as Bar Waitress where she garnered her overseas experience in 2008.*

*Amanda finally returned to Bali in 2009 and joined one of the luxury resort in Uluwatu area as Assistant Restaurant Manager where she really polished her knowledge and skills to take care of affluent travelers in Bali. After 10 years in Uluwatu, Amanda finally finds a new home at Raffles Bali, where she is appointed as our signature Rumari Restaurant's Manager, ensuring all of the Raffles brand standards are upheld and guests are continuously surprised and delighted.*



## DISCOVERY

### Chef Surprise

#### Karangasem

Ruby red snapper ceviche, pickled heirloom beetroot, ginger flower, Baeri Kaviari caviar

**CK-Clarita** - Reposado tequila, arak Bali, watermelon, agave syrup and lemon juice

**MC-Ternatea Fizz** - Spiced telang tea, coconut water, lychee syrup

#### Klungkung

Smoked char grilled river prawn, mixed organic serombotan vegetable, kalas sauce

**CK-MCT** - Mango and curry leaf infused arak with tonic water

**MC-Tianyar Effect** - Rosella tea, raspberry, stingless honey and lemon juice

#### Gianyar

Free range pecking duck breast, butternut, toasted spiced, black pepper duck jus

**CK-Paddy field Sour** - Rye whisky, tamarind juice, fresh lemon juice, elderflower syrup

**MC-Jingga** -Mandarin jasmine tea, passion fruit, mango juice, lemon Juice

#### Singaraja

Heritage organic pig belly, purple potato, tempe, peanut coulis, aromatic natural jus

**CK-Biu Negroni** - Banana infused arak, aperol, brem Bali and campari

**MC-Get the Beet** – Beetroot, carrot and ginger

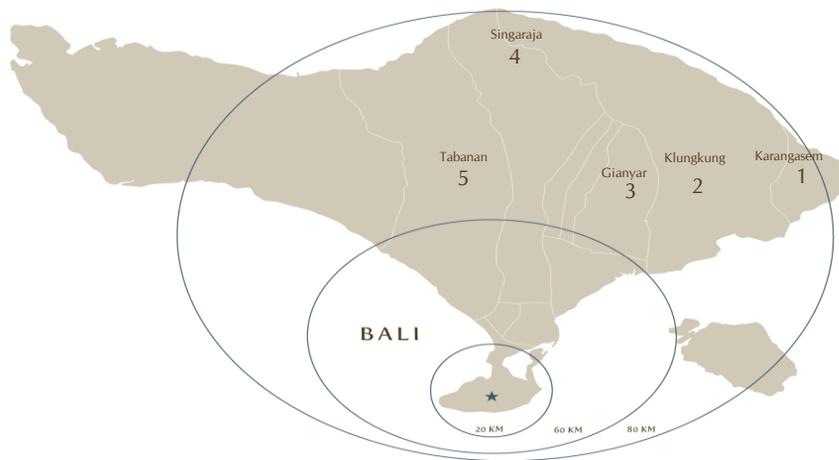
#### Tabanan

Pandan whipped ganache filled with palm sugar salted caramel, coconut sorbet

**CK-Bajigur** - Ginger and coconut rum, coffee liqueur, coconut milk, pandan and brown sugar syrup

**MC- Choco Coffetini** - Dark chocolate, espresso, coconut milk, vanilla syrup

#### Petit Fours



## GREEN DISCOVERY

### Chef Surprise

#### Karangasem Field

Texture and savor of heirloom beetroot, wasabi leaf, sea grapes, ginger flower

**CK-Clarita** - Reposado tequila, arak Bali, watermelon, agave syrup and lemon juice

**MC-Ternatea Fizz** - Spiced Telang tea, coconut water, lychee syrup

#### Klungkung Paddy

Mixed organic serobotan vegetable, rice crackers, kalas sauce

**CK-MCT** - Mango and curry leaf infused arak with tonic water

**MC-Tianyar Effect** - Rosella tea, raspberry, stingless honey and lemon juice

#### Gianyar Orchard

Butternut squash texture, toasted spiced, black pepper jus

**CK-Paddy field Sour** - Rye whisky, tamarind juice, fresh lemon juice, elderflower syrup

**MC-Jingga** - Mandarin jasmine tea, passion fruit, mango juice, lemon Juice

#### Singaraja Tropical Forest

Sweet potato, tempe, peanut coulis, aromatic natural jus

**CK-Biu Negroni** - Banana infused arak, aperol, brem Bali and campari

**MC-Get the Beet** - Beetroot, carrot and ginger

#### Tabanan Meadow

Pandan whipped ganache filled with palm sugar salted caramel, coconut sorbet

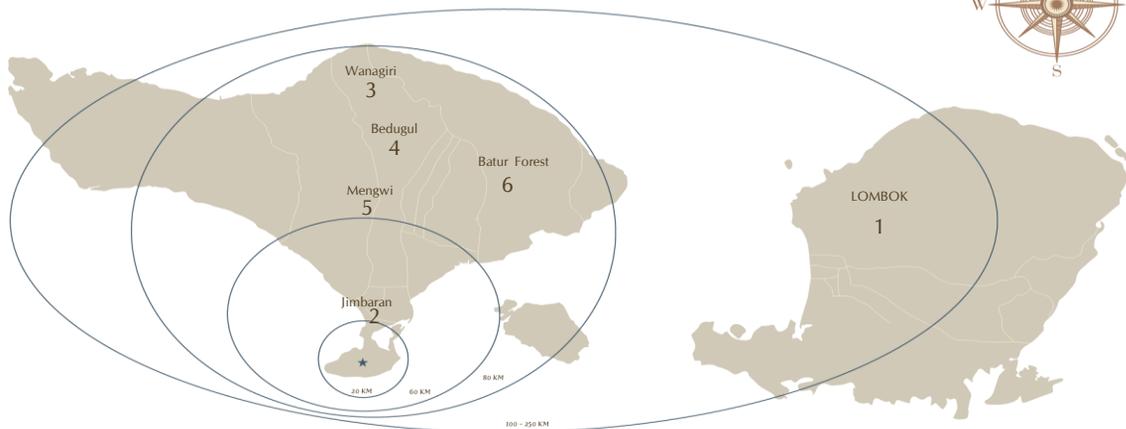
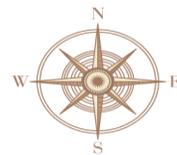
**CK-Bajigur** - Ginger and coconut rum, coffee liqueur, coconut milk, pandan and brown sugar syrup

**MC-Choco Coffetini** - Dark chocolate, espresso, coconut milk, vanilla syrup

### Petit Fours

Please inform our colleagues should you have special dietary requirements, food allergies or food intolerances.

Prices are in Indonesian thousand Rupiah and subject to 21% government tax and service charge.  
For bold words, please refer to our Glossary page for more information.



## UNEARTHING

### Chef Surprise

#### Lombok Coast

Coconut husk ahi tuna , Plaga kohlrabi texture, dukah spiced, ginger flower, Baeri Kaviari caviar

*Corte Giara **Pinot Grigio** IGT, Delle Venezie, 2018 - Italy*

#### Jimbaran Bay

Bamboo lobster, roasted avocado, Kintamani citrus, cocktail sauce, Oscietra Kaviari caviar

*The Palm Whispering Angel, **Chateau d'Esclans Rose**, 2019 - France*

#### Wanagiri Hills

Sop buntut aroma rougier foie gras, Island organic heirloom carrot, leek

*Tormaresca **Neprica Negroamaro**, Puglia IGT, 2019 - Italy*

#### Bedugul Mountain

Sher Wagyu Rib eye Mb 9+, Novio farm seasonal root, kecap manis jus

*Louis Jadot Bourgogne **Pinot Noir**, Burgundy, 2015 - France*

#### Mengwi Orchard

Stingless honey Ice cream, honey caramel, honeycomb tuile

*The Independent **Prosecco**, Tauriano di Spilimbergo, 2018 - Italy*

#### Mount Batur Forest

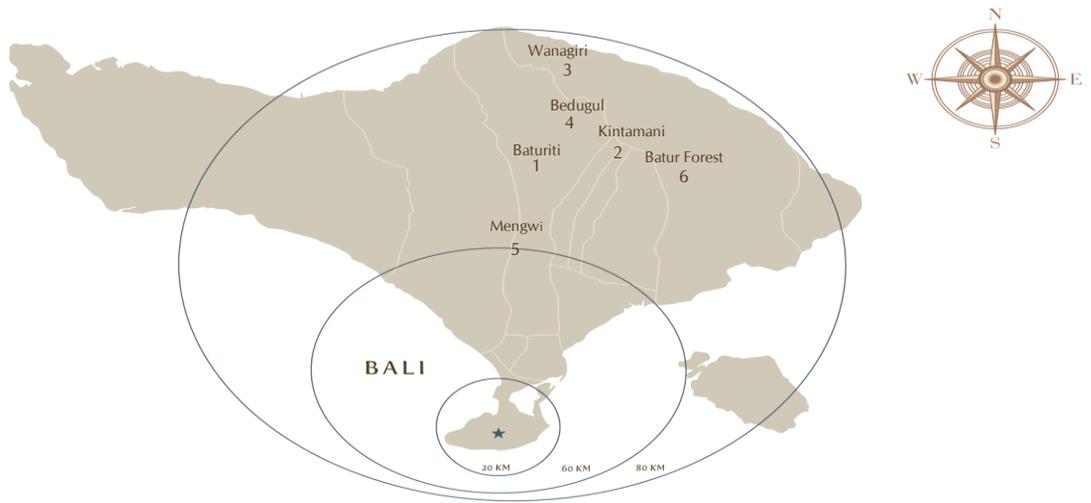
Valrhona chocolate texture, passion fruit, cinnamon, cloves, curry leaf

*Mouton **Cadet Reserve** Sauternes, 2018 - France*

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## GREEN UNEARTHING

### Chef Surprise

#### Baturiti Garden

Kohlrabi texture , dukah spiced, ginger flower, pomelo  
*Corte Giara **Pinot Grigio** IGT, Delle Vinezie, 2018 - Italy*

#### Kintamani Mountain

Roasted avocado, radish, Kintamani citrus , cocktail sauce  
*The Palm Whispering Angel, **Chateau d'Esclans Rose**, 2019 – France*

#### Wanagiri Hills

Leek texture , sop buntut aroma  
*Tormaresca **Neprica Negroamaro**, Puglia IGT, 2019 - Italy*

#### Bedugul Orchard

Novio farm seasonal root texture , onion jus  
*Louis Jadot Bourgogne **Pinot Noir**, Burgundy, 2015 - France*

#### Mengwi Meadow

Stingless honey Ice cream, honey caramel , honeycomb tuile  
*The Independent **Prosecco**, Tauriano di Spilimbergo, 2018 – Italy*

#### Mount Batur Forest

Valrhona Chocolate Texture , passion fruit , cinnamon , cloves , curry leaves  
*Mouton **Cadet Reserve** Sauternes, 2018 - France*

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## JOURNEY

### Chef Surprise

#### Plaga

Citrus cured hamachi, cauliflower texture, stingless honey gel, Baeri Kaviari caviar, kemangi roe dressing

**CK- Sakerita** - Tequila, sake, yuzu, Kintamani tangerine jam, kafir lime

**MC – Plaga Breeze** – Kintamani orange, kemangi, blood orange, sour mix, soda

#### East Java

Java organic quail ballotine, foie gras, crispy tempe, peanut gel, quail vinaigrette

**CK- Sea Sour** - Arak, Kintamani orange, blood orange, lemon juice

**MC – East coast** – Salak juice, cardamom, rosemary, sour mix

#### Maluku

Hokkaido scallop, tamarind gel, young mango, star fruit, Osciestre Kaviari caviar, cucumber sorbet

**CK- Old Fashioned** - Bulleit bourbon, Havana 7 anos, angostura bitter and banana syrup

**MC- Lemonadine** – Cranberry, lemon juice, grenadine, orange

#### Saus Padang

Soft shell crab, heirloom tomatoes variation, leek, saus Padang

**CK- Sumatra Martini** - Vanilla infused vodka, Cointreau, mango juice, passion fruit

**MC- Mango tango** – Mango, passionfruit, coconut water, sour mix

#### Makasar

Sher wagyu tenderloin MB 9, heirloom baby carrot, konro sauce

**CK- Keroni** - Arak infused Strawberry, blend vermouth, Aperol

**MC-Red Tropic** – Dragon fruit, pomegranate, strawberry, sour mix

#### Gorontalo

Grilled sweet corn ice cream with salted pop corn

**CK- Farming up** – Jim Beam, Drambuie, lemon juice, tangerine jam

**MC-Floralita** – Elderflower, orange juice, apple juice, sour mix

#### Papua

Tahitensis vanilla texture, kue lontar egg custard, puff pastry, caramel

**CK- Swansrai** - Coconut rum, coffee liqueur, coconut milk, pandan syrup

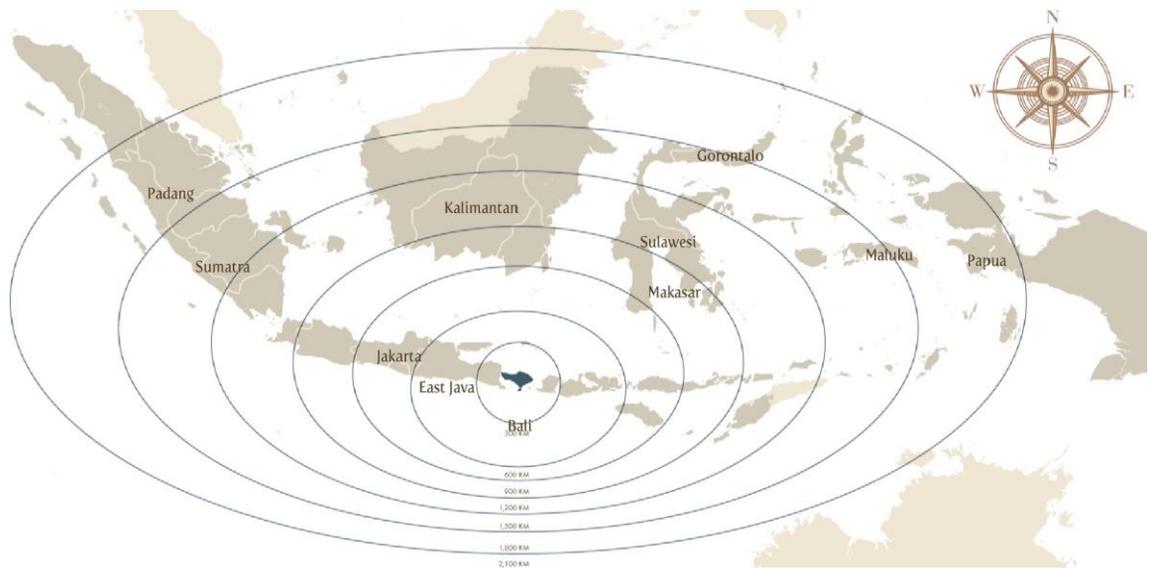
**MC-Cloudy Papua** – Coconut cream, lychee, lemon, coconut water, mint

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## GREEN JOURNEY

### Chef Surprise

#### Plaga

Heirloom cauliflower texture, stingless honey gel, kemangi dressing

**CK- Sakerita** - Tequila, sake, yuzu, Kintamani tangerine jam, kafir lime

**MC – Plaga Breeze** – Kintamani orange, kemangi, blood orange, sour mix, soda

#### East Java Surabaya

Kacang kara, mixed beans , tempe texture, peanut, aromatic herb

**CK- Sea Sour** - Arak, Kintamani orange, blood orange, lemon juice

**MC – East coast** – Salak juice, cardamom, rosemary, sour mix

#### Maluku

Exotic fruit, Cucumber sorbet , tamarind gel

**CK- Old Fashioned** - Bulleit bourbon, Havana 7 anos, angostura bitter and banana syrup

**MC- Lemonadine** – Cranberry, lemon juice, grenadine, orange

#### Saus Padang

Heirloom tomatoes , herbs from garden , polenta , chili

**CK- Sumatra Martini** - Vanilla infused vodka, Cointreau, mango juice, passion fruit

**MC- Mango tango** – Mango, passionfruit, coconut water, sour mix

#### Makasar

Konro spiced Heirloom Carrots

**CK- Keroni** - Arak infused strawberry and house made sweet vermouth

**MC-Red Tropic** – Dragon fruit, pomegranate, strawberry, sour mix

#### Gorontalo

Grilled sweet corn ice cream with salted pop corn

**CK- Farming up** – Jim Beam, Drambuie, lemon juice, tangerine jam

**MC-Floralita** – Elderflower, orange juice, apple juice, sour mix

#### Papua

Tahitensis vanilla texture , kue lontar egg custard , puff pastry , caramel

**CK - Swansrai** - Coconut rum, coffee liqueur, coconut milk, pandan syrup

**MC-Cloudy Papua** – Coconut cream, lychee, lemon, coconut water, mint

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# A la Carte

## Appetizer

### Octopus **Kesuna Cekuh** (DF)(S)

Char grilled Kedonganan octopus, sweet potato puree, organic purple eggplant, garlic crumbs and chayote

### Indian Ocean Lobster Tortellini (S)

**Manadonese Pesmol** consommé, tomato, coconut and red chili cream

### Sate Campur (N)(P)(SP)

**Madura** style lamb skewers with peanut sauce, authentic **Beringkit** beef lemongrass skewers with **sambal matah**, **Sangeh** pork satay and **sambal matah**

### Jagung Seraya Soup (S)(GF)(VG)

**Karangasem** Mountain hybrid sweet corn veloute, onion confit, braised moringa leaf, anise and curry foam

### Pepes Mushroom (GF)(VG)

Charcoal **tempe**, chilli, lemongrass, kafir lime and galangal sauce

A) Alcohol (DF) Dairy Free (GF) Gluten Free (N) Nuts (P) Pork (S) Seafood (SP) Spicy (V) Vegetarian (VG) Vegan (WB) Wellbeing

Small is an appetizer portion.  
Medium is a main course portion.

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## Main course

### **Babi Guling Gianyar** (DF)(GF)(P)(SP)

Slow roasted organic heritage pork, urab pakis salad and aromatic fragrant jus

### Beef **Rendang** (DF)(GF)(SP)

**Minang** style 48 hours slow cooked **Tokusen** wagyu shortribs, coconut milk, coal cassava and **sambal ijo** coulis

### **Ikan Woku** (DF)(GF)(S)

North **Sulawesi** style baby red snapper fillet, **kemangi**, leek, turmeric, tomato and organic Farm Terrace **belimbing wuluh**

### **Waluh Metambus** (DF)(GF)(N)(V)

Baked organic pumpkin, **Mengwi** Farm stingless honey, red cabbage sauerkraut and **Munti Gunung** cashew cream

### **Tahu Kalasan** (GF)(VG)

Balinese style tofu curry, coconut milk, ginger and our Farm Terrace vegetables

## Accompagnement

### **Tumis Labu** (GF)(VG)

Spring chayote, chili, and tomato

### **Terong Balado** (DF)(GF)(SP)(VG)

Eggplant, kemangi, sambal

### **Nasi Merah** (GF)(SP)(VG)

Steam fragrant organic red rice from **Jati Luwih** farm

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## Dessert

### Le Cuvee Sakanti Bali (GF)(N)

Local mas banana and pineapple confiture, chocolate  
flourless biscuit, passion fruit ganache, mango curry leaf sorbet

### Kacang Menté

Raffles garden cashew leaf ice cream, cashew cream, Greek yogurt, **Mengwi**  
farm stingless honey

### Ice Campur (GF)

Fermented tape singkong cassava, grass jelly, **kolang kaling** and kalamansi  
cream

### Kolak Pisang (GF)

Confit jiggery kepok banana, pumpkin puree, pressed tart and  
**pandan** sorbet

### Housemade Ice Cream and Sorbet

1 Scoop

2 Scoops

3 Scoops

### Sorbet (GF)(VG)(WB)

Mango curry leaves

Raffles Farm Terrace **pandan**

Passion fruit Bali **long pepper**

Coconut

### Ice Cream (V)

Sweet Corn

**Mengwi** Farm stingless honey

Valrhona Guanaja 70%

Cashew nut leave from our Farm Terrace

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## GLOSSARY

### A

#### Anise

*Illicium verum* is a medium-sized evergreen tree native to northeast Vietnam and southwest China.

### B

#### Babi Guling

*Spit roasted pig or Suckling Pig, is one of the most famous cultural dishes known in Bali. Bali guling was originally created as a ceremonial offering to the Balinese Hindu gods, with the pig served whole to represent perfection and abundance to the gods.*

#### Balado

*A type of hot and spicy bumbu (spice mixture) found in Minang cuisine of West Sumatra, Indonesia*

#### Base Rajang

*A mix of fresh Balinese herbs, chili and ginger flower that are finely chopped. Base means spice mix and Rajang means finely chopped. Base Rajang has more texture and stronger aroma compared to a basic chili sauce.*

#### Belimbing Wuluh

*Averrhoa bilimbi* is a fruit-bearing tree of the genus *Averrhoa*, family Oxalidaceae. An essential ingredient in Indonesian cuisine, due to its distinctive sour taste which enrich the flavour of the dish.

#### Beringkit

*A traditional livestock market (mostly cows) where all different kinds of livestock from cows, chicken to ducks are on display. Located in Mengwi, Badung Regency.*

### C

#### Candlenut

*Aleurites moluccanus*, the candlenut is a flowering tree in the spurge family. It has an oily nut and very unique flavour. An essential spice in Indonesian cooking recipes.

#### Curry Leaf

*A tropical to sub-tropical tree in the family Rutaceae, and is native to India. The leaves produce a citrusy flavour, similar to anise.*

#### Cuvee Bali

*The latest variety from Valrhona, which travels around the world looking for the rarest varieties of cocoa. They discovered the cocoa beans in Bali, rich in exceptional aromas, which the Sakanti 68% Single Origin is created from. This dark chocolate Grand Cru is rounded, slightly acidic and reveals delicate chocolatey notes, traces of fruits, and a subtle bitterness in the aftertaste*

## F

### Fermented Tape Singkong

*A traditional fermented cassava, found throughout most of Southeast Asia region. In Indonesia, the fermented cassava is used as one of the ingredients for desserts.*

## G

### Galangal

*Comes from the family of ginger, the flavour is slightly milder and the texture is a bit harder compared to ginger.*

### Gianyar

*One of the nine regencies in Bali. Famous for its arts where Bali's best artists, painters, sculptors reside as well as breathtaking sceneries of ricefields and rolling hills. The world renowned Ubud is located in Gianyar.*

## H

### Heritage Pork

*Black heritage pigs can only be found in remote regions in East and North Bali such as Karangasem or Buleleng, used mostly for ceremonies rather than everyday consumption. Black heritage porks from these farms are sustainable and 100% organic.*

## I

### Ice Campur

*An Indonesian cold and sweet dessert. A concoction of fruit cocktails, coconut meat, tapioca pearls and grass jellies served in shaved ice, syrup and topped with condensed milk.*

### Ikan Woku

*An Indonesian type of bumbu (spice mixture) found in Manado cuisine of North Sulawesi, Indonesia. It has rich aroma and spicy taste. Woku consist of ground spices paste; red ginger, turmeric, candlenut and red chili pepper, mixed with chopped shallot, scallion, tomato, lemon or citrus leaf and turmeric leaf, lemon basil leaf and bruised lemongrass. Rub main ingredient (Ikan or fish) with salt and lime juices, and marinate for 30 minutes. All spices are cooked in coconut oil until the aroma came up and mixed together with the main ingredients, water, and a pinch of salt, well until all cooked well.*

## J

### Jackfruit

*A tropical tree fruit. The young jackfruit has a mild taste and meat-like texture that lends itself to being a meat substitute for vegetarians and vegans. The ripe one is much sweeter and juicier, often used for desserts. Jagung Seraya Seraya is a village in Karangasem regency, located in eastern part of Bali, with a rich natural beauty consisting of majestic mountains and blue ocean. While Jagung is corn in Indonesian. One of the staple foods for Indonesians to substitute rice. Jagung can be made into delicious corn-fritters, a local Indonesian delicacy.*

### Jati Luwih

*The Jatiluwih rice terraces is a UNESCO Heritage site, comprises of over 600 hectares of rice fields along the flowing hillside topography of the Batukaru mountain range.*

### Jejeruk

*Authentic Balinese recipe made of fresh herbs, spices and coconut milk to combine with fish, meat or vegetables.*

### Jimbaran

*Jimbaran is a fishing village located in the coastal southern part of Kuta, Bali*

## K

### Kaffir Lime

*A citrus fruit native to tropical Southeast Asia and southern China. Its fruits and leaves are used frequently in Southeast Asian cuisine and its essential oil is used in perfumery.*

### Karangasem

*One of the nine regencies in Bali. Located in the eastern part of the island. Karangasem was a kingdom before Bali was conquered by the Dutch in the early 20th century.*

### Kedonganan

*A coastal village located in Jimbaran Bay, where locals make their living as fishermen and where you can find fresh seafood market.*

### Kemangi

*Or known as lemon basil, is the only basil frequently used in Indonesian cuisine. It is often consumed raw with cabbages and tomatoes or as Indonesians call it Lalapan (raw vegetables) and accompanied by spicy sambal. Lemon basil is often used to season certain Indonesian dishes, such as curries, soup, stew and steamed or grilled dishes*

### Kesuna Cekuh

*A typical mix of fresh Balinese herbs, translated to garlic and galangal, this mixture is only used for certain preparations. Main herbs are garlic, galangal, coriander, garlic and turmeric. We use it a lot for marination and medicinal purpose.*

### Klungkung

*Klungkung is the smallest regency of Bali province. It has an area of 315 km<sup>2</sup> and population of approximately 180,000 people.*

### Kolang Kaling

*Made from the seeds of palm trees ( Arenga pinnata ) which are flat and gummy. Used as one of the ingredients for sweet desserts.*

### Kolak Pisang

*An Indonesian dessert made of banana on palm sugar or coconut sugar, coconut milk, and pandan leaf*

## L

### Long Pepper

*Also known as Indian long pepper or pipili, a flowering vine in the family Piperaceae, cultivated for its fruits which is usually dried and used as a spice and seasoning.*

## M

### Madura

*A small island off the northeastern coast of Java island.*

### Maluku

*The Maluku Islands or internationally known as 'Mollucas' are an eastern Indonesian archipelago comprising of two provinces, Maluku and North Maluku.*

### Manadonese Pasmol

*Pasmol is a method of fish cooking using rich spices of Indonesia such as turmeric, candlenut, coriander, garlic and shallot. It has a distinct yellow colour from the use of turmeric, with its rich combination of sweet, sour and spicy flavours.*

Mengwi

*A district in the Badung Regency, Bali. Popular for one of its royal palaces, as well as the Beringkit meat market.*

Minang

*An ethnic group native to the Minangkabau Highlands of West Sumatra, Indonesia.*

Moringa Leaf

*A fast-growing, drought-resistant tree of the family Moringaceae, native to the Indian subcontinent. It has high concentration of antioxidants, as well as the ability to lower blood sugar, improve heart health, and reduce inflammation.*

Munti Gunung

*The name of a village located in the mountainous part of Karangasem regency, east Bali. It is also the name of a company that supports community program with the locals to grow multiple produces such as cashew nuts and rosella.*

N

Nasi Merah

*Brown rice in Indonesian. Mostly grown in Tabanan regency, the rice keeper of Bali. Rich in healthy carbohydrates and lower sugar level, a popular substitute of white rice.*

Negara Duck

*Unique organic duck from west Bali, located in Negara regency. The ducks are 100% organic and grown in free range environment.*

P

Pandan

*A tropical plant in the Pandanus (screwpine) genus, which is commonly known as pandan. Its fragrant leaves are used widely for flavouring in the cuisines of Southeast Asia and South Asia. It is also used as natural colouring for some Indonesian desserts.*

Pepes

*An Indonesian cooking method where spiced, banana leaf wrapped minced fish/chicken are steamed, preserving the nutrients and creates the distinct aroma.*

R

Rendang

*An authentic Indonesian dish made of slow cooked beef and rich spices, originating from Minangkabau region in West Sumatra, Indonesia. One of the most famous Indonesian dish in the world.*

Rujak

*An Indonesian traditional fruit and vegetable salad, commonly found in many parts of Indonesia including Java and Bali. The common fruits in the dish are young mango, pineapple or jicama, with spicy sauce made of chili and brown sugar.*

## S

### Sambal Ijo

*Sumatran style spicy dipping sauce, made of green chilies which give its distinctive green colour and mostly found in Minangnese food. Ijo means green in Indonesian.*

### Sambal Matah

*An authentic Balinese accompaniment, sambal matah can be translated as raw sambal or raw chili sauce. The defining characteristic of this sambal is in its spiciness and freshness.*

### Sangeh

*A village located in Badung regency, popular for its monkey forest. Along the roads leading up to the village, you will find food stalls selling authentic pork skewers.*

## Sulawesi

*An Indonesian island east of Borneo (Kalimantan), comprises of several long peninsulas radiating from a mountainous center.*

### Stingless Honey

*Uniquely originating from the rich vegetation in native environment. It has a distinctive sweetness mixed with a sour and acidic flavour.*

## T

### Tahu Kalasan

Tahu is also known as bean curd or tofu, is a food prepared by coagulating soy milk and then pressing the resulting curds into solid white blocks of varying softness; it can be silken, soft, firm, or extra firm. A staple in Indonesian cuisine, a rich protein source. Kalasan is the cooking recipe of Indonesian curry. Made of Indonesian spices and coconut milk combined, served with vegetables or meat.

### Tempe

A traditional Indonesian fermented soy product. It is made by a natural culturing and controlled fermentation process that binds soybeans into a cake form. Rich protein source and often used as meat substitute for vegans.

### Terong

Eggplant in Indonesian. Commonly found in Minangnese menu, where the eggplant is stir-fried with spices and chilli, known as Terong Balado dish.

### Tumis Labu

Stir fried chayote. This cooking method mostly used in Indonesia to cook vegetables similar to the Chinese wok.

### Tokusen

The only Wagyu beef of Indonesia. The calves are imported from Australia and grown in Indonesia until they are ready for consumption.

## U

### Urab Pakis

A Balinese authentic spicy salad made of vegetables, mixed spices and grated coconuts.

## W

### Waluh Metambus

Grilled or roasted pumpkin in Indonesian. Another staple for Indonesian people, substitute for rice or corn.